

WELCOME

STARTERS

Crown Prince Pumpkin Soup with 'Scarborough Fair' Pesto,
Pickled Orchard Fruits and Pumpkin Bread - £9.50

Fresh Cornish Crab Vol-au-vent with Avocado,
Green Apple and Crab Bisque - £18.00

Creedy Carver Duck Liver Parfait
with Apple and Rose Chutney, Honey Cider Jelly
and Toasted Brioche - £16.50

Essex Beetroot Salad with Creamed Goat's Cheese,
Cracked Buckwheat, Red Chicory and Orange - £11.50

Claude's Mushroom 'Risotto' with Daniel's Crispy Egg
and Aged Parmesan - £14.50

Loch Duart Salmon with Apple Pancake,
Douglas Fir and Avruga Caviar - £17.00

Glazed Omelette 'Lobster Thermidor' - £29.50

Coronation Chicken Terrine with Fresh Mango,
Toasted Sourdough and Celery Mayonnaise - £13.50

THE
HAND & FLOWERS
MARLOW

CORINTHIA HOTEL
LONDON

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

MAINS

Hazelnut Crusted Cod with Irish Style Kale,
Anchovy Mayonnaise, Preserved Lemon
and White Beans - £29.00

Pig's Cheek Pie with Raw Cream Mash, Crispy Black Pudding
and Devilled Sauce - £23.50

Rib of Beef from The Butcher's Tap with Chips,
Bone Marrow Sauce and Gherkin Ketchup ® - £39.00

Whole Stuffed Rotisserie Quail with Boudin Blanc,
Wild Mushrooms and Squash Royale ® - £31.00

Deep Fried Brill and Chips with Pease Pudding,
Tartare and Matson Spiced Sauce - £34.50

Saddle of Cotswold Lamb with Shepherd's Pie,
Black Cabbage and Pickled Lemon ® - £37.00

South Coast Lemon Sole with Shrimps, Seaweed,
Shellfish Velouté and Pommes Maxim - £37.00

Loin of Ramsbury Estate Venison
with "Hand & Flowers" Carrot, Coriander Emulsion
and Venison Chilli ® - £36.50

© FROM THE ROTISSERIE

SIDES - £6.00

Chips, Pomme Lyonnaise ©, Mixed Leaf Salad, Truffled Celeriac ©,
Garlic Roasted Hispi Cabbage ©

DESSERTS

All £13.50

Mandarin Souffle with Frosted Sourdough Crumb,
Chocolate Sorbet and Amalfi Lemon Syrup

Brown Butter Tart with Buttermilk Ice Cream

Dark Chocolate Pudding with Crystallised Malt Biscuit,
Salted Caramel and Malted Milk Ice Cream

Roasted Vanilla and Honey Crème Brulée

Chestnut Praline Profiterole with Salted Coffee Caramel
and Roasted Chestnut Ice Cream

Caramelised Apple Tartlet with Whipped Chamomile
Custard and Bramley Sorbet

Selection of Cheeses, Pickles and Chutneys - £15.00

COFFEE / TEA

Espresso / Cappuccino / Latte / Americano - £4.50

Earl Grey / English Breakfast / Peppermint / Jasmine Pearls
Chamomile / Darjeeling / Fresh Mint - £4.50

